

## **REMARKS/ARGUMENTS**

### **A. Introduction**

In the Office Action of March 17, 2006, the Examiner rejected claims 1-19 as obvious: (a) claims 1-4, 10-12 as being unpatentable over US Pub. No. 2002/0142079 to Chong in view of US Patent No. 6827041 to Hague et al., US Patent No. 6223693 to Perlberg and US Patent No. 6,886,496 to Brown; and (b) claims 5-9, 13-19 as being unpatentable over over US Pub. No. 2002/0142079 to Chong in view of US Patent No. 6827041 to Hague et al., US Patent No. 6223693 to Perlberg and US Patent No. 6,886,496 to Brown and further in view of US Patent No. 6238726 to Fischer, US Patent No. 677420 to Anderson et al., and US Patent No. 5827565 to Axelrod with US Patent No. 3899607 to Miller et al.

By this paper, claims 1-19 are cancelled and new claim 20 added.

### **B. The Applicant thanks the Examiner for the entry of the preliminary amendment of July 19, 2005.**

In the Examiner's next action, the Applicant respectfully request acknowledgement whether the drawings filed on February 17, 2004 are accepted.

### **C. New Claim 20**

New claim 20 claims "[a] method of pet chew manufacture comprising:

heating an inner fill comprising vegetable protein to 105 degrees centigrade;

extruding one or more lengths of the heated inner fill;

drying the extruded inner fill for two hours in an oven set at 85 degrees  
centigrade;

wrapping one or more strips of pork hide strips about one or more lengths of  
extruded inner filling to form a pet chew; and

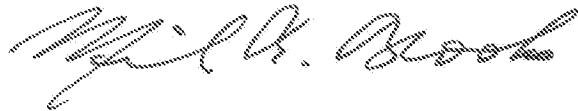
drying the pet chew for at least three days in an oven set to 40 degrees  
centigrade."

The heating, extruding, and drying of the inner fill is taught by three examples, e.g., page 15, line 4 – page 16, line 6. The wrapping step and pet chew drying steps are taught by example at pages 8 and 9 and by example, by FIGS. 2A and 2B. The process of wrapping pork hide about a dried inner fill of hot-extrusion vegetable protein, heated and dried as claimed above, in order to form a pet chew twist and drying the pet chew twist to yield a pet chew twist product finds support in the original application. The Applicant respectfully asserts the references do not appear to teach the wrapping of pork hide about a dried inner fill of hot-extrusion vegetable protein, heated and dried as claimed above, in order to form a pet chew twist and drying the pet chew twist to yield a pet chew twist product according to the claimed method.

**D. Conclusion**

The Applicant respectfully submits that with the cancellation of claims 1 – 19, and with the introduction of claim 20, the Applicant is fully responsive to present Office action and has placed claim 20 in condition for allowance. Having paid a three-month surcharge in a preceding transmittal on this day, no additional fees are anticipated with this response, but should additional fees be required, authorization is hereby given to charge any additional fees, and credit any overcharges pertaining to the prosecution of this matter to Deposit Account No. 02-3979.

Respectfully submitted,



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